



On Farm Food Safety Workshop



On June 28th and 29th we will be holding the first two 'on-farm food safety' workshops in Fairbanks. Space is limited, to reserve a seat please email Johanna

Herron at Johanna.herron@alaska.gov

Below is a brief outline of what we expect to cover.

Content (9:00am – 10:30am)

1. Welcome, introduction, purpose
2. GAP/GHP overview
3. Risk analysis and water source
4. On Farm Food Safety Plans
5. Harvesting, packing, and Distribution

Farm visit (10:30am-1:00pm)

- On site examples and answer questions.

Resources provided to all participants

- We will provide all participants with a three-ring binder of power point slides that were developed by USDA for the Produce Safety University, covering Microbial, Chemical, and Physical Risks of Fresh Produce, and Tips for Selling/Purchasing Produce.
- We will provide all participants with the book "Wholesale Success Manual: A Farmers Guide to Selling, Post-Harvest Handling, and Packing Produce" – by Familyfarmed.org
- We will also provide copies of the USDA GAP/GHP Audit Checklist and User's Guide, and copies of FDA's "Guide to Minimize Microbial Food Safety Hazards for Fruits and Vegetables", and Cornell University's "Food Safety Begins on the Farm".

Workshop #1: Thurs. June 28th, 9am-1pm

We plan to meet at the Cooperative Extension Office; 724 27th Ave, Fairbanks- above the Food Bank, 474-1530. The Farm visit will be at Basically Basil.

Workshop #2: Thurs. June 29th, 9am-1pm

We plan to meet at Rosie Creek Farm. We will do both parts of the workshop on site.